

- 23 -

We claim:

1. A method for making a beverage comprising:  
providing a beverage;  
providing an amount of glucosamine (GLCN);  
5 mixing the beverage and the GLCN, thereby forming a GLCN beverage; and  
heat-pasteurizing the GLCN beverage at a high temperature for a time sufficient to reduce colony forming units (cfu) by at least about 50%.  
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2. The method of claim 1, wherein heat-pasteurizing the GLCN beverage comprises heating the GLCN beverage to at least about 160°F.
3. The method of claim 1, wherein heat-pasteurizing the GLCN beverage comprises heating the GLCN beverage to at least about 200°F.  
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4. The method of claim 1, wherein heat-pasteurizing the GLCN beverage comprises heating the GLCN beverage to a temperature in a range of from about 160°F to about 300°F.
- 20 5. The method of claim 1, wherein the GLCN beverage is heat-pasteurized for a time period from about 1 second to about 5 minutes.
6. The method of claim 1, wherein the amount of GLCN added to the beverage is at least about 0.1 g GLCN per serving  
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7. The method of claim 6, wherein the amount of GLCN added to the beverage is at least about 0.25 g GLCN per serving.
8. A method for making a beverage comprising:  
30 providing a beverage;  
providing a first amount of GLCN;

- 24 -

mixing the beverage and the GLCN, thereby forming a GLCN beverage; and

heat-pasteurizing the GLCN-beverage, wherein the amount of GLCN in the GLCN beverage prior to heat-pasteurizing is substantially similar to a second amount of GLCN in the GLCN beverage after heat-pasteurizing.

9. The method of claim 8, wherein the second amount of GLCN in the GLCN beverage after heat-pasteurizing is at least about 80% of the first amount of GLCN in the GLCN beverage prior to heat-pasteurizing.

10. The method of any of claims 1 to 9, wherein the GLCN is derived from a fungal biomass containing chitin.

11. A beverage made by the method of any of claims 1 to 11.

12. A beverage comprising:

at least about 0.01 g per serving of GLCN; and  
at least about 0.0001 wt. % levulinic acid.

13. A beverage comprising:

at least about 0.01 g per serving of GLCN; and  
at least about 0.0001 wt. % melanoidins.

14. The beverage of claim 13, wherein the beverage does not contain shellfish proteins.

15. A beverage comprising:

at least about 0.01 g per serving of GLCN;  
at least about 0.0001 wt. % levulinic acid and/or at least about 0.0001 wt. % melanoidins; and  
wherein the beverage is at least about 160°F.

- 25 -

16. The beverage of any of claims 13 to 15, wherein the beverage comprises at least about 0.25 g GLCN per serving.